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Changaris

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(54) **CONJUGATED FATTY ACID BASED
EMULSION AND METHODS FOR
PREPARING AND USING SAME**

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(*) Notice: Subject to any disclaimer, the term of this
patent is extended or adjusted under 35
U.S.C. 154(b) by 611 days.

This patent is subject to a terminal dis-
claimer.

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(58) **Field of Classification Search** 514/2, 560
See application file for complete search history.

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(57) **ABSTRACT**

Stable emulsions comprising as a base one or more diene
conjugated fatty acids. Amino acids and other macromol-
ecules can be used to stabilize the emulsion. The emulsion is
also useful as a carrier and delivery vehicle of the macromol-
ecules to humans or animals in need of the macromolecules.
Plant oil extracts, such as conjugated linoleic acid and its
acylated derivatives, are useful as the diene conjugated fatty
acids that form the base of the stable emulsion. The emulsions
formed are useful as nutritional or cosmetic adjuvant for oral
based nutrition, skin diseases, cosmetic utility, enhancing
oral nutrition, or pharmacological benefit. Methods of pro-
ducing and using the emulsions are also provided.

26 Claims, No Drawings